



 shades of green® **30**
on WALT DISNEY WORLD® Resort YEARS

TABLE OF CONTENTS



Property Information	4
Banquet Event Space - Ballroom	5
Banquet Event Space – Boardrooms	6
Venue Rental Fees	7
Audio-visual Packages	8
Equipment Rental Guide	9-10
Banquets & Catering Menu	11
Breakfast	12-13
Breaks	14-15
Snacks	16-17
Lunch	18-19
Reception	20-23
Dinner	24-29
Dessert	30
Bar Services	31-32
Policies	33-35

Experience *first-class* service for your special occasion at Shades of Green.

Shades of Green makes hosting special occasions easy, affordable, and surprisingly stress-free for eligible guests and sponsors. With more than 15,000 square feet of flexible space, including the 7,500-square-foot Magnolia Ballroom and versatile pre-function and breakout rooms, Shades of Green can accommodate any meeting and occasion you can imagine. Our Sales staff serves all branches of the military and many government organizations. We work with every budget and billing scenario for tax-free accommodation, creative catering options, and event space.

Additional Information

Contact - Sales.Marketing@shadesofgreen.org
www.shadesofgreen.org/groups

PROPERTY INFORMATION



GUEST AMENITIES

With views overlooking the golf courses, pool, or gardens, Shades of Green's guest rooms can accommodate up to 5 guests with amenities that include:

- Coffee Maker
- Refrigerator
- In-room Safe
- Hairdryer
- Iron and Ironing Board
- Flat Screen TV's
- Cable TV
- Free Wireless Internet
- Rooms with Balcony, Patio, or Pool View
- Valet & Covered Parking
- Laundry Facilities

OUTLETS

- Exchange
- Attractions Ticket Sales with Military Discount

FREE Bus transportation to Walt Disney World theme parks!

RESTAURANTS

- Mangino's – Full-service dining with a mix of classic steaks and old-world Italian dishes.
- Garden Gallery – Breakfast buffet, including made-to-order omelets and Mickey waffles!
- Garden Gallery Marketplace – Open nightly, build-your-own fried rice or noodle soup.
- Evergreens Sports Bar – Gastropub-inspired menu, full bar including local craft beers.
- Java Café – Fresh Starbucks ® coffee and teas, pastries, and homemade ice cream available.
- Express Café – This is the ideal spot for eating a quick bite before heading to the parks. It offers breakfast or lunch options.

CONFERENCES / EVENTS

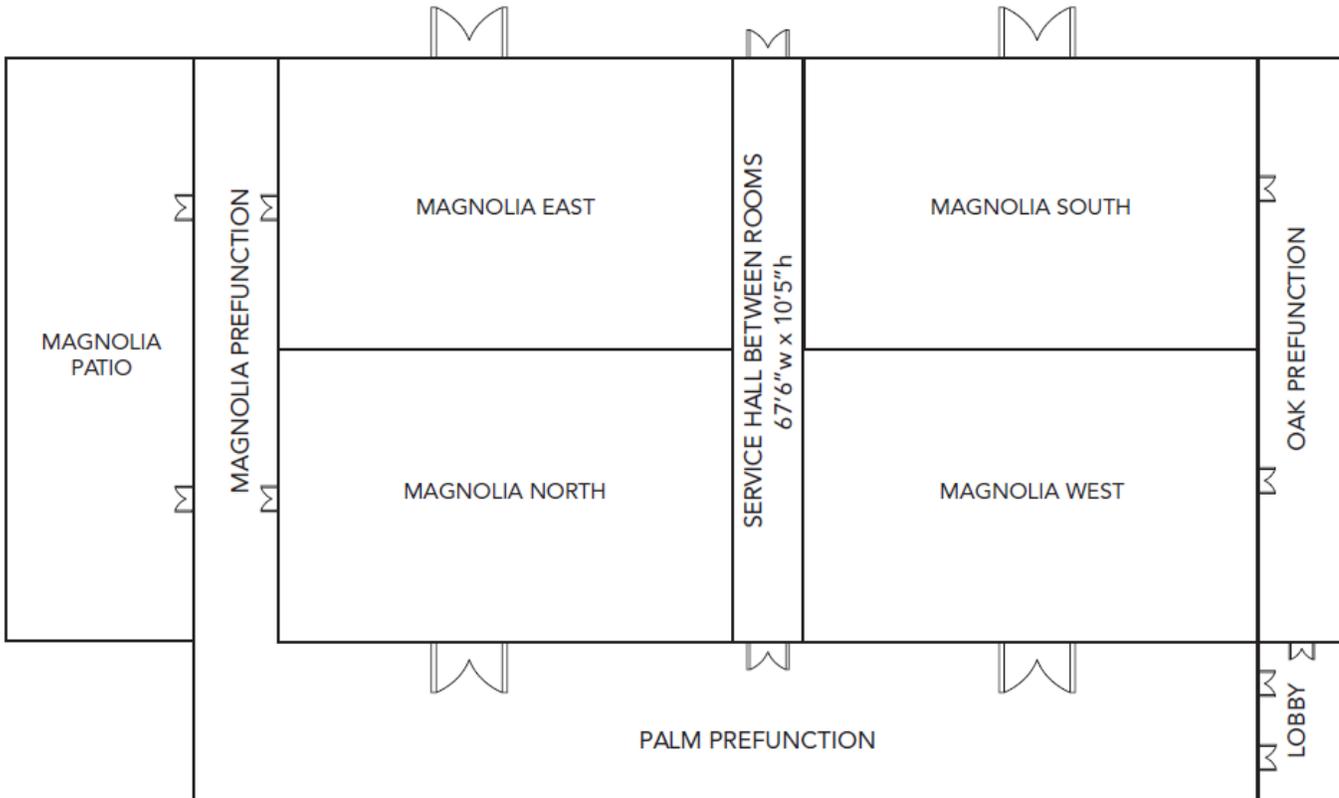
Shades of Green also offers the Magnolia Ballroom and Magnolia Patio for:

- Meetings & Conferences
- Weddings
- Military Reunions
- Family Reunions
- Retirement Celebrations

RECREATION

- 2 Heated Pools with ADA Access
 - Magnolia Pool with Zero Entry, Hot Tub
 - Mill Pond Pool with Waterslides, Splash Park, Playground
- 24 Hour Fitness Center
- Video Game Arcade
- 2 PGA Golf Courses
 - Palm
 - Magnolia

BANQUET EVENT SPACE



QUARTER BALLROOM

1,700 Square Feet
 33'-7" Wide x 49'-2" Long
 Classroom – 72 Guests
 Crescent Rounds of 6 – 66 Guests
 Theatre – 100 Guests
 Banquet Rounds of 10 – 80 Guests

HALF BALLROOM

3,400 Square Feet
 67'-6" Wide x 49'-2" Long
 Classroom – 170 Guests
 Crescent Rounds of 6 – 132 Guests
 Theatre – 240 Guests
 Banquet Rounds of 10 – 160 Guests

FULL BALLROOM

7,453 Square Feet
 67'-6" Wide x 108'-9" Long
 Classroom – 340 Guests
 Crescent Rounds of 6 – 270 Guests
 Theatre – 480 Guests
 Banquet Rounds of 10 – 400 Guests

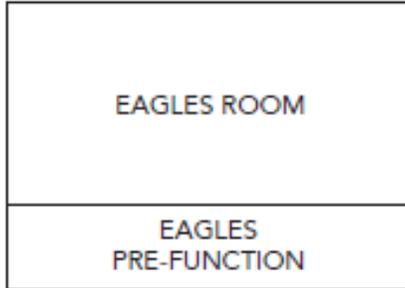
MAGNOLIA PATIO

17' x 46' Covered – 782 Square Feet
 13' x 46' Additional Uncovered
 Banquet Rounds of 10 – 50 Guests

The room's ceiling height is 14'-1" at the lowest point and 17' in the recesses.

BOARDROOMS

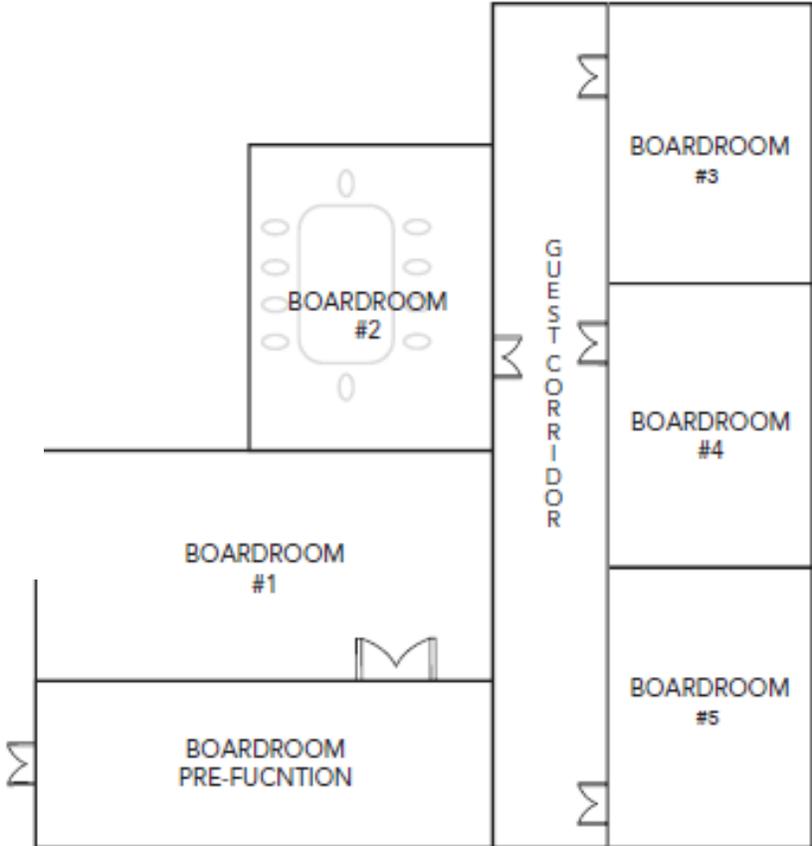
4TH FLOOR PALM WING EAGLES ROOMS



EAGLES ROOM

50' Wide x 18" Long
 900 Square Feet
 Classroom – 48 Guests
 Crescent Rounds of 6 – 30 Guests
 Theatre – 72 Guests
 Banquet Rounds of 10 – 50 Guests

5TH FLOOR PALM WING BOARDROOMS



BOARDROOM 1

47' Wide x 20' Long
 940 Square Feet
 Classroom – 48 Guests
 Crescent Rounds of 6 – 30 Guests
 Theatre – 72 Guests
 Banquet Rounds of 10 – 50 Guests

BOARDROOM 2

14' Wide x 17' Long
 238 Square Feet
 Conference Table for 10

BOARDROOM 3, 4, 5

9.5" Wide x 27' Long
 256 Square Feet
 Classroom – 12 Guests
 Conference – 18 Guests
 Theatre – 24 Guests

VENUE RENTAL FEES

MAGNOLIA BALLROOM



Quarter Ballroom	\$750
Half Ballroom	\$1,500
Full Ballroom	\$3,000
Palm Pre-Function	\$600
Oak Pre-Function	\$400
Magnolia Patio & Pre-function	\$600
Exclusive use of the Full Ballroom	\$3,500
<i>Includes Palm Pre-function, Oak Pre-function, Magnolia Pre-function & Magnolia Patio</i>	

OTHER BANQUET & MEETING SPACES

Eagles Boardroom	\$400
Boardroom 1	\$400
Boardroom 2	\$300
Boardroom 3, 4 & 5	\$200
Garden Gallery (per pod) <i>Available 12:30 pm to 3:00 pm</i>	\$500
Mangino's Restaurant <i>Available from 6:00 am to 3:00 pm</i>	\$500



AUDIOVISUAL PACKAGES

Priced Per Day

MAGNOLIA PACKAGE \$500

Available for Quarter or Half Ballroom

- 1 – Screen
- 1 – LCD Projector
- 1 – VGA or Standard HDMI Cable
- 1 – House Sound System
- 1 – Podium
- 1 – Lavalier Microphone
- 1 – Handheld Microphone
- 1 – Flip Chart with Markers

One additional screen and projector available in half ballroom for \$250

PALM PACKAGE \$1,000

Available for Full Ballroom

- 2 – Screens
- 2 – LCD Projectors
- 1 – VGA or Standard HDMI Cable
- 1 – House Sound System
- 1 – Podium
- 2 – Lavalier Microphone
- 2 – Handheld Microphone
- 1 – Flip Chart with Markers

Two additional screens and projectors available for \$500

OAK PACKAGE \$200

Available for any event space

Bring your own LCD Projector

- 1 – Screen
- 1 – Audiovisual Cart
- 1 – Power Strip
- 1 – VGA or Standard HDMI Cable

EAGLES & BOARDROOM 1 PACKAGE \$250

- 1 – Screen
- 1 – LCD Projector
- 1 – VGA or Standard HDMI Cable
- 1 – House Sound System

BOARDROOM 2, 3, 4, 5 PACKAGE \$100 VIRTUAL MEETING PACKAGE \$100

- 1 – Flat Screen Monitor
- 1 – VGA or standard HDMI Cable
- 1 – Audiovisual Table / Cart (Based on Room Setup)

- 1 -Wireless System & Microphone
- 1 – Microphone Mixer
- 1 – Mtrack Solo

SOCIAL EVENTS PACKAGE PRICING

Maximum 2 Hours Usage

CLOVER PACKAGE \$235

Available for Quarter or Half Ballroom,
Eagles Boardroom or Boardroom 1

- 1 – Screen
- 1 – LCD Projector
- 1 – Sound System
- 1 – Audio Visual Cart / Table

SHAMROCK PACKAGE \$400

Available for Full Ballroom

- 2 – Screens
- 2 – LCD Projectors
- 1 – House Sound System
- 1 – Audio Visual Cart / Table

EQUIPMENT RENTAL GUIDE

ADDITIONAL AUDIO EQUIPMENT

Podium with Microphone

Internal Sound System Only

\$40 per day

House Sound System

\$100 Per Day

Sound System with 2 Stand Speakers

\$100 Per Day

Six-Channel Mixer

\$50 Per Day

Needed if More Than One Input is Required

Wired Microphone with Stand

\$35 Per Day

ADDITIONAL VISUAL EQUIPMENT

50" LCD Television

\$200 Per Day

8-Port Video Splitter

\$50 Per Day

Confidence Monitor

\$150 Per Day

Laser Pointer/Slide Advancer

\$25 Per Day

Multi-Source Switch

Transitions from one input to another via
push button

\$250 Per Day

Meeting Owl

Intelligent 360° conference camera, mic,
and speaker

\$100 Per Day

ADDITIONAL DECOR

Stage – Risers are 6' x 8'

Small Stage* \$100 Stage - Comprised of One or Two Risers

Medium Stage* \$150 per Stage - Comprised of Three or Four Risers

Large Stage* \$250 per Stage - Comprised of Five to Seven Risers

Dance Floor

12' x 12' Dance Floor

\$125 Per Setup

16' x 16' Dance Floor

\$150 Per Setup

20' x 20' Dance Floor

\$200 Per Setup

Black or White Velour Pipe & Drape

\$15 per foot

Minimum 10' per Setup

LED Uplights

\$15 Per Light / Per Day

OFFICE EQUIPMENT AND SERVICES

Wired Internet Connection

First Connection \$20 Per Day
Each Additional Connection \$15 Per Day

Conference Phone

Outline Line Only \$110 Per Day
Unlimited CONUS Calls
Dedicated Phone Number \$10 Per Day
For inbound calls

Flags – Available at no charge

US Flag 3' x 5' and 4' x 6'
Military Branch Flags 3' x 5' and 4' x 6'
Florida State Flag 4' x 6'
Army General Officer Flags 3' x 5'
IMCOM Flag 3' x 5'

Wireless Internet Connection

First Connection \$15 Per Day
Each Additional Connection \$10 Per Day

Easel \$5 Per Day

Easel with Flip Chart & Markers

\$25 Per Day

Classified Storage Container

\$250 Per Event

Paper Copies

Black and White \$0.10 Per Page
Color \$0.25 Per Page



BANQUETS & CATERING MENU



BREAKFAST / BRUNCH

BUFFET OPTIONS

Buffets are based on 1.5 hours of service—a minimum of 25 Guests is required.

Continental Breakfast Buffet \$20 Per Person

Yogurt with Granola and Raisins

Assorted Freshly Baked Breakfast Pastries

Bagels, Butter, Preserves, and Cream Cheese

Seasonal Sliced Fruit

Orange Juice, Apple Juice, Freshly Brewed Seattle's Best ® Coffee, and Hot Tea.

Sunrise Buffet \$23 Per Person

Yogurt with Granola and Raisins

Scrambled Eggs

Crisp Bacon Strips

Sausage Patties

Breakfast Potatoes

Assorted Freshly Baked Breakfast Pastries

Bagels, Butter, Preserves, and Cream Cheese

Sliced Seasonal Fruit

Orange Juice, Apple Juice, Freshly Brewed Seattle's Best ® Coffee, and Hot Tea.

Country Buffet \$26 Per Person

Scrambled Eggs

Buttermilk Pancakes with Warm Maple Syrup

Crisp Bacon Strips

Sausage Patties

Breakfast Potatoes

Assorted Freshly Baked Breakfast Pastries

Sliced Seasonal Fruit

Choice Of:

1. Oatmeal with Brown Sugar and Raisins
2. Southern Grits with Cheese
3. Biscuits with Country Gravy

Orange Juice, Apple Juice, Freshly Brewed Seattle's Best ® Coffee, and Hot Tea.

BREAKFAST / BRUNCH

Please select one or two stations to add to one of our breakfast buffets.

A \$150 Attendance fee applies to each station.

Belgian Waffle Station \$11 Add-on Per Person

Homemade Waffle Batter,

Chocolate Chips, Blueberries, Coconut, Raisins, Chopped Nuts, Oreo Cookie Crumbles,
Whipped Butter, Whipped Cream, Maple Syrup, and Strawberry Sauce

Omelet Station \$11 Add-on Per Person

Eggs or Egg Whites

Diced Ham, Crumbled Bacon, Sausage

Swiss Cheese, Cheddar Cheese, Onions, Peppers, Mushrooms, Salsa

Roasted Pork Loin \$190 Per Order - Serves 30

Seasoned with rosemary and sage, sage bordelaise, miniature rolls, and condiments

Baked Sugar Glazed Ham \$300 Per Order – Serves 40

Apple chutney, buttermilk biscuits, and condiments

ALA CARTE BREAKFAST

Breakfast Sandwiches \$175 Per Platter – Serves 20 – Select one style per platter with a choice of bacon or sausage, egg and cheese served on your choice of croissant, bagel or English Muffin

Breakfast Burrito \$175 Per Platter – Serves 20 - Chorizo sausage, egg, diced potatoes, cheese

Quiche \$120 Per Platter – Serves 20 – Assorted Flavors (Including Country French (Lorraine), Garden Vegetable, Broccoli and Cheese, Three-Cheese)

BREAKS

All breaks are based on 30 minutes of service. Minimum 25 people required.

THEMED BREAKS

Thirsty Gator \$9 Per Person

Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

Cookie Jar \$12 Per Person

Freshly Baked Cookies, Brownies, Whole Milk, Chocolate Milk, Assorted Canned Soft Drinks, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

All American \$14 Per Person

Seasonal Selection of Whole Fruit, Sliced Apple Strudel, and Cherry Turnovers, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

Baker's Dozen \$13 Per Person

Whole Fresh Fruit, Assorted Danish, Banana Bread, Butter, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

Snack Attack \$14.50 Per Person

Assorted Candy Bars, Freshly Baked Cookies, Brownies, Individual bags of Chips and Pretzels, Assorted Soft drinks, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

Orlando Magic \$16 Per Person

Warm Soft Pretzels, Mustard, Individual Bags of Nuts, Fresh Popped Popcorn, Lemonade, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

BREAK STATIONS

Fresh Vegetable Crudites \$10 Per Person

Seasonal Fresh Vegetables, Ranch Dressing, Bleu Cheese Dressing

Chips & Dips \$10 Per person

Tortilla Chips, Salsa, Chili con Queso, Guacamole

Imported and Domestic Cheese \$15 Per Person

Assorted Cheese, Assorted Crackers

Seasonal Fresh Fruit Display \$14 Per Person

Sliced Fruit, Yogurt Dip

BREAKS

MORNING & AFTERNOON COMBO PACKAGES

Minimum 25 people required.

Patriot \$35 Per Person (for all 3 break sessions)

Morning – 1 Hour of Service

Sliced Seasonal Fresh Fruit, Assorted Freshly Baked Breakfast Pastries, Bagels, Butter, Preserves, Cream Cheese, Orange Juice, Apple Juice, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

+

Mid-Morning - 30 Minutes of Service

Lemonade, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

+

Afternoon – 30 Minutes of Service

Freshly Baked Cookies, Brownies, Lemonade, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

Eagles Package \$40 Per person (for all 3 break sessions)

Morning – 1 Hour of Service

Sliced Seasonal Fresh Fruit, Assorted Freshly Baked Breakfast Pastries, Bagels, Butter, Preserves, Cream Cheese, Orange Juice, Apple Juice, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

+

Mid-Morning – 30 Minutes of Service

Seasonal Sliced Fruit, Assorted Granola Bars, Breakfast Bars, Lemonade, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

+

Afternoon – 30 Minutes of Service

Fresh Popped Popcorn. Assorted Candy Bars, Lemonade, Freshly Brewed Regular and Decaffeinated Seattle's Best ® Coffee, Specialty Hot Teas

ALA CARTE SNACKS

Whole Fruit - Assorted \$28 Per Dozen

Individual Fruit Yogurts \$5 Each
Granola, Raisins

Scones \$34 Per Dozen
Choice of White Chocolate Raspberry,
Blueberry, Chocolate Chip, Apple Cinnamon –
One flavor per dozen

Danish \$39.50 Per Dozen
Danish Choice of Raspberry, Cinnamon, or
Traditional – One flavor per dozen

Bagels \$36 Per Dozen
Plain Bagels, Butter, Cream Cheese, Preserves

Croissants \$39.50 Per Dozen

Candy Bars - Assorted \$30 per Dozen

Granola Bars \$28 per Dozen

Banana Nut Bread \$34 Per Dozen

Mixed Nuts \$33 Per Dozen
Individually Packaged

Assorted Individual Bagged Snacks \$28 Per Dozen
Pretzels, Chips or Crackers

Cinnamon Rolls \$38 Per Dozen

Individual Boxed Cereal \$5 Each
Whole Milk, 2% Milk, Bananas

Muffins \$39.50 Per Dozen
Choice of Blueberry, Chocolate Chip, Banana,
Orange Cranberry, Seasonal – One flavor per
dozen

Cupcakes \$42 Per Dozen
Rich Chocolate, Vanilla, Red Velvet
or Lemon Cake – One flavor per dozen

Fresh Popped Popcorn \$24 Per Dozen
Served in Individual Bags

Brownies \$38 Per Dozen

Key Lime Squares \$38 Per Dozen

Breakfast Bars \$28 per Dozen

Warm Soft Pretzels \$48 Per Dozen

Freshly Baked Cookies \$30 Per Dozen
Chocolate Chip, Sugar, Red Velvet, S'more –
One flavor per dozen

ALA CARTE BEVERAGES

Beverages are displayed in a self-service style.

Assorted Soft Drinks - \$3.50 per can

Coca-Cola, Diet Coke, Sprite

Bottled Juice - \$3.50 per bottle

Apple, Orange, Cranberry

Juice - \$26 per gallon

Orange or Apple

Freshly Brewed Seattle's Best Coffee

\$47 per 1.5 gallons

Regular & Decaffeinated Available

Freshly Brewed Iced Tea - \$27 per gallon

Hot Cocoa - \$65 per 1.5 gallons

*Hot cocoa, whipped cream, marshmallows,
chocolate sprinkles*

Bottled Water - \$3.50 per bottle

Spring Water

Infused Water - \$18 per gallon

Lemon, Orange, Strawberry, Mint or Cucumber

Lemonade - \$27 per gallon

Freshly Brewed Starbucks's Coffee

\$65 per 1.5 gallons

Regular & Decaffeinated Available

Hot Teavana Teas - \$65 per 1.5 gallons

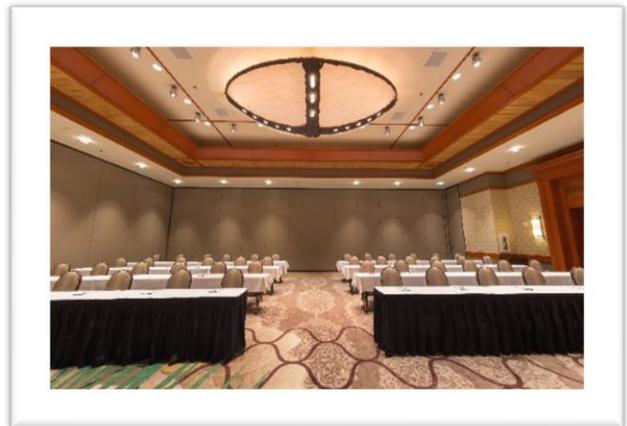
Apple Cider - \$65 per 1.5 gallons

Hot apple cider, cinnamon Sticks

BEVERAGE STATION

Gourmet Coffee Station \$14 Per Person/Per Hour – Minimum 15 People and 1 hour of service.

Starbucks ® Coffee, Teavana Teas, Flavored Syrups, Half and Half, Flavored Creamers, Sugar Cubes, Rock Sugar Sticks, Hot Cocoa, Honey, Whipped Cream



LUNCH OPTIONS

****Groups of over 100 guests are required to provide a catered lunch.****

PLATED

Minimum 10 guests required.

Salad Trio \$20 Per Person

Tuna Salad, Chicken Salad, Bowtie Pasta Salad, Assorted Breads, Vegetable Crudite, Assorted Chips, Dessert and Freshly Brewed Iced Tea

Deli Plate \$22 Per Person

Ham, Turkey, Provolone Cheese, Swiss Cheese, Lettuce, Tomato, Pickles, Assorted Breads, Bowtie Pasta Salad, Assorted Chips, Dessert and Freshly Brewed Iced Tea

Sandwich Wrap \$22 Per Person

Choice of Tuna, Ham & Cheese, Chicken Salad, Turkey & Provolone Cheese Wrap, Served with Southern Potato Salad, Assorted Chips, Dessert and Freshly Brewed Iced Tea

Boxed Deli Lunch \$20 Per Person

Challah Bun or Wheat Wrap, Choice of Turkey with Provolone Cheese, Ham with Swiss Cheese or Roast Beef with Cheddar Cheese, Lettuce, Tomato, Pasta Salad, Fruit Salad, Bag of Chips, Otis Spunkmeyer Baked Cookie and Soft Drink

All plated hot lunch entrees consist of 1 Starter (for all guests) + 1 Entrée (for all guests), dessert, and freshly brewed iced tea. Price based on entrée selected.

STARTERS (select one for all guests)

Caesar Salad

Romaine lettuce, Diced Tomatoes, Herb Croutons, Parmesan Cheese, Caesar Dressing

Mixed Garden Greens

Romaine, Red Oak, Radicchio, Mandarin Oranges, House Dressing

Soup du Jour

LUNCH ENTREES (select one for all guests)

Sun-Dried Tomato Pasta with Chicken \$27 Per Person

Herb Seared Chicken, Penne Pasta, Vegetables, Sun-Dried Tomato Cream Sauce

Chicken Breast \$29 Per Person

Boneless Chicken Breast, Mushroom Bordelaise, Vegetable Medley, Mashed Potatoes

Salmon \$31 Per Person

Broiled Salmon Filet, Seasonal Vegetables, Rice Pilaf

LUNCH OPTIONS

BUFFET

Buffets are based on ninety minutes of service. A minimum of 25 adult guests is required.

Deli Buffet \$23 Per Person

Seasonal Fresh Fruit, Pasta Salad, Sliced Turkey, Sliced Ham, Sliced Roast Beef, Swiss Cheese, Cheddar Cheese, Lettuce, Tomatoes, Pickles, Onions, Mayonaise, Mustard, Challah Bun, Dessert, Freshly Brewed Iced Tea

Fiesta Buffet \$26 Per Person

Chicken and Beef Fajitas with Onions & Peppers, Flour Tortillas, Chicken & Cheese Enchiladas, Spanish Rice, Refried Beans, Sour Cream, Guacamole, Salsa, Grated Cheese, Lettuce, Tomato, Dessert, Freshly Brewed Iced Tea

Classic Lunch Buffet \$30 Per Person

Caesar Salad, Fruit Salad, Grilled Flank Steak, Bourbon Chicken, Parsley Potatoes, Sauteed Green Beans, Rolls, Butter, Dessert, Freshly Brewed Iced Tea

Backyard Barbecue \$28 Per Person

Coleslaw, Potato Salad, Hot Dogs, Grilled Hamburgers, Fried Chicken, Barbecued Baked Beans, Lettuce, Tomatoes, Pickles, Onion, American Cheese, Mayonaise, Mustard, Ketchup, Watermelon Wedges, Dessert, Freshly Brewed Iced Tea

Hometown Buffet \$33 Per Person

Garden Salad, Ranch Dressing, Italian Dressing, Pasta Salad, Chicken with Mustard Sauce, Roasted Pork Loin with Apple Jerk Sauce, Baked Grouper with Creamy Lemon Butter Sauce, Parsley Potatoes, Vegetable du Jour, Dessert, Freshly Brewed Iced Tea



RECEPTION



PASSED HORS D'OEUVRES PACKAGES

Select 3 items per package (can be a mix of cold and hot).

A minimum of 15 guests is required.

SILVER MENU PACKAGE

Light (4 pieces per guest) \$15 per person
Standard (8 pieces per guest) \$25 per person
Heavy (12 pieces per guest) \$38 per person

COLD

Strawberries with Honey Cream Cheese
Salami Coronets
Chicken and Mandarin Tartlet

HOT

Assorted Quiche
Vegetable Spring Rolls with Soy Sauce
Teriyaki Meatballs

GOLD MENU PACKAGE

Light (4 pieces per guest) \$17 per person
Standard (8 pieces per guest) \$28 per person
Heavy (12 pieces per guest) \$41 per person

COLD

Strawberries with Honey Cream Cheese
Salami Coronets
Chicken and Mandarin Tartlet

HOT

Steamed Pork Dumplings with Soy Sauce
Spanakopita
Chicken Satay with Peanut Sauce

PLATINUM MENU PACKAGE

Light (4 pieces per guest) \$19 per person
Standard (8 pieces per guest) \$31 per person
Heavy (12 pieces per guest) \$45 per person

COLD

Strawberries with Honey Cream Cheese
Jumbo Shrimp
Boursin Cheese in Cucumber Rounds

HOT

Crab Rangoon with Duck Sauce
Chicken Quesadilla
Cuban Spring Rolls

RECEPTION

HORS D'OEUVRES

Priced Per Platter.

COLD

20 Pieces Per Platter

Salami Coronets \$75

Chicken and Mandarin Tartlet \$86

Boursin Cheese in Cucumber Rounds \$86

Strawberries with Honey Cream Cheese \$60

Jumbo Shrimp \$100

HOT

25 Pieces Per Platter

Quiche Florentine \$75

Vegetable Spring Rolls with Soy Sauce \$75

Crab Rangoon with Duck Sauce \$86

Mac & Cheese Fritters \$80

Cuban Spring Rolls \$95

Chicken Quesadilla \$95

Steamed Pork Dumplings with Soy Sauce \$75

Franks in Puff Pastry with Brown Mustard \$75

Chicken Tenders with Honey Mustard Sauce \$86

Scallops Wrapped in Bacon with Red Wine Sauce \$100

Teriyaki Meatballs \$75

Chicken Satay with Peanut Sauce \$86

Beef Empanada \$86

Spanakopita \$86

Root Vegetable Kabobs \$95

Peking Duck Spring Rolls \$100



PRESENTATIONS

Based on 1.5 Hours of Service. Minimum of 20 Guests Required.

Fresh Vegetable Crudites \$9 Per Person

Seasonal Fresh Vegetables, Ranch Dressing, and Bleu Cheese Dressing

Imported and Domestic Cheese \$13 Per Person

Assorted Cheeses, Assorted Crackers

Seasonal Fresh Fruit Display \$13 Per Person

Sliced Fruit, Yogurt Dip

Antipasto Display \$15 Per Person

Assorted Meats, Swiss, Cheddar, Pepper Jack, Marinated Vegetables, Assorted Crackers

Chicken and Waffles \$13 Per Person

Chicken Tenders, Waffles, Maple Syrup, Butter

Smoked Salmon Display \$18 Per Person

Smoked Salmon, Chopped Hardboiled Eggs, Red Onion, Capers, Cream Cheese Brioche

CARVING STATIONS

Based on 1.5 Hours of Service, these stations are designed to complement your Hors d'oeuvres Selections, Reception presentations, and Dinner Buffet.

\$150 Carver Fee Applies to Each Station

Roasted Pork Loin \$190 Per Order / Serves 30 Portions

Seasoned with Rosemary and Sage, Sage Bordelaise, Miniature Rolls, Condiments

Roasted Turkey Breast \$250 Per Order / Serves 40 Portions

Peach and Chive Mango Chutney, Turkey, Gravy, Miniature Rolls, Condiments

Baked Sugar Glazed Ham \$300 Per Order / Serves 40 Portions

Apple Chutney, Buttermilk Biscuits, Condiments

Salmon en Croute \$320 Per Order / Serves 25 Portions

Salmon Wrapped in Puff Pastry, White Rice, Swiss Cheese, Dill Sauce

Top Round Beef \$400 Per Order / Serves 50 Portions

Bordelaise Sauce, Miniature Rolls, Condiments

Roasted Beef Tenderloin \$415 Per Order / Serves 25 Portions

Stuffed with Boursin Cheese, Balsamic Demi Glaze, Sliced French Baguette, Condiments

New York Strip Loin \$450 Per Order / Serves 25 Portions

Peppercorn Sauce, Horseradish, Dijon Mustard, Miniature Rolls, Condiments

RECEPTION

ACTION STATIONS

Based on 1.5 Hours of Service. Minimum of 25 Guests Required.

These stations complement your hors d' oeuvres, reception presentations, or dinner menus.

\$150 Attendant Fee Applies to Each Action Station.

Mashed Potato Bar \$17 Per Person

Red Skin Potatoes, Sweet Potatoes, Purple Potatoes, Shitake Mushrooms, Bacon, Cheddar Cheese, Chives, Onions, Butter, Sour Cream

Pasta Station \$17 Per Person

Choose 2 Pastas: Tri-Color Tortellini, Farfalle, Penne, Mushroom Ravioli

Choose 2 Sauces: Alfredo, Pesto, Marinara

Risotto Station \$17 Per Person

Arborio Rice with Butter, Wild Mushrooms, Roasted Peppers, Sun-Dried Tomatoes, Asparagus, Basil, Pesto, Parmesan Cheese

Stir Fry Station \$20 Per Person

Beef, Chicken, Oriental Vegetables, Teriyaki Sauce, Steamed Rice

Quesadilla Station \$19 Per Person

Cooked to Order – Chicken and Cheese Quesadillas, Pepper Jack Cheese, Cheddar Cheese, Guacamole, Sour Cream

Fajita Station \$22 Per Person

Grilled Chicken Breast, Beef, Sauteed Onions and Peppers, Tomatoes, Lettuce, Cheddar Cheese, Sour Cream, Guacamole, Salsa, Flour Tortillas

Paella Station \$26 Per Person

Mussels, Clams, Shrimp, Chicken, Chorizo Sausage, Rice, Green Peas, Red Peppers

DINNER

PLATED OPTIONS – SINGLE GRILLE

A minimum of 10 guests is required. Plated Meals are Served with one Starter + one Grille Entrée, a preselected choice of rice or potato, seasonal vegetables, dinner rolls, whipped butter, dessert, iced tea, and freshly brewed Seattle's Best ® Coffee.

1 Starter (selection applies to all guests)

+

Single Grille Entrée - Give your guests the choice between two entrées.
Final counts must be supplied 30 days before the reception – see policies.

+

Rice or Potato (selection applies for all guests)

+

Seasonal Vegetables

Dinner Rolls, Whipped butter, Iced Tea, Seattle's Best ® Coffee

Starters: Choose one for all guests.

Caesar Salad

Romaine Lettuce, Diced Tomatoes, Herb Croutons, Parmesan Cheese, Caesar Dressing

Mixed Garden

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Creamy Tomato Soup

Onion Soup

Lobster Bisque Encrout +\$6 additional

Cream of Lobster Wrapped in Puff Pastry

Single Grille Entrée: Choose one per plate (preselected choice of two).

Chicken Breast \$33

Boneless Chicken Breast, Mustard Cognac Sauce

Broiled Salmon \$36

Salmon Filet served with Citrus Teriyaki Glaze

Baked Grouper \$36

Grouper served with Mango Papaya Chutney

Prime Rib \$42

Oven Roasted Medium Rare, Au Jus, Horseradish

Filet Mignon \$45

Grilled 8oz Filet, Cognac Peppercorn Sauce

Vegan / Vegetarian Varies

See Page 25

DINNER

PLATED OPTIONS – MIXED GRILLE

A minimum of 10 guests is required. Plated Meals are Served with one Starter + two Grille Entrée, a preselected choice of rice or potato, seasonal vegetables, dinner rolls, whipped butter, dessert, iced tea, and freshly brewed Seattle's Best ® Coffee.

1 Starter (selection applies to all guests)

+

Two Grille Entrée (selection applies to all guests)

Choose two per plate. All guests are served the same plate with both selections.

Final counts must be supplied 30 days before the reception – see policies.

+

Rice or Potato (selection applies for all guests)

+

Seasonal Vegetables

Dinner Rolls, Whipped butter, Iced Tea, Seattle's Best ® Coffee

Starters: Choose one for all guests.

Caesar Salad

Romaine Lettuce, Diced Tomatoes, Herb Croutons, Parmesan Cheese, Caesar Dressing

Mixed Garden

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Creamy Tomato Soup

Onion Soup

Lobster Bisque Encrout +\$6 additional

Cream of Lobster Wrapped in Puff Pastry

Mixed Grille Entree: Choose two per plate (all guests receive the same selections).

Chicken Breast Chicken Served with Natural Juices

Chicken Marsala Chicken Breast Served with Mushrooms, Marsala Wine Sauce

Broiled Salmon Salmon Filet with Leek Cream Sauce

Seared Salmon Salmon with Dill Sauce

Shrimp Scampi Shrimp with a White Wine Garlic Sauce

Petit Filet Grilled 4oz Filet, Mushroom Bordelaise

Pesto Crusted Petit Filet 4oz Filet, Port Wine Sauce

Boursin Stuffed Filet 4oz Filet, Red Wine Sauce

Chicken + Fish

\$37 Per Person

Fish + Beef

\$44 Per Person

Beef + Chicken

\$42 Per Person

DINNER

CHILDREN'S MENU (PRICED PER GUEST)

Select one for all guests under nine years old.

Buffet \$13

Dine from the adult buffet

Chicken Tenders \$13

Chicken Tenders, Macaroni and Cheese, Applesauce

Mini Corn Dogs \$13

Corn Dogs, French Fries, Applesauce

Hamburger \$13

Hamburger, French Fries, Applesauce

Spaghetti \$13

Spaghetti, Meatballs, Marinara Sauce

VEGAN / VEGETARIAN MENU

Select one for all applicable guests.

Stuffed Peppers \$28

Rice, Vegetables, and Plant-Based Chicken Stuffed Bell Peppers topped with Marinara Sauce and Vegan Cheese

Portobello Mushroom Pasta \$28

Fettuccini Pasta, Portobello Mushroom, and Grilled Vegetables Tossed in a Red Bell Pepper and Tomato Sauce

Vegan Burger \$20

Plant-based meatless Patty with Lettuce, Tomato, and Pickles on a Bun.
Served with Potato Chips

GLUTEN-FREE MENU

Select one for all applicable guests.

Pasta Bolognese \$28

Gluten-Free Penne Pasta with Meat Marinara Sauce, Topped with Parmesan Cheese

Grilled Chicken Breast \$28

Chicken Breast Grilled, Served with Roasted Potatoes and Vegetables

Tropical Mahi \$30

Pan-Seared Mahi with a Citrus Glaze, Served with Rice Pilaf and Vegetables

DINNER

BUFFET OPTIONS

Buffets are based on 1.5 hours of service. A minimum of 25 adult guests is required.

Oak \$34 Per Person

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing
Fresh Fruit Salad
Seared Salmon with Dill Cream Sauce
Grilled Chicken Breast with Teriyaki Sauce
Red Skin Garlic Mashed Potato
Rice Pilaf
Seasonal Vegetables
Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Seattle's Best ® Coffee

Passionflower Buffet \$32 Per Person

Jalapeno Poppers
Tortilla Chips
Spicy Salsa
Chili Con Queso
Jalapenos, Black Bean and Corn Relish
Chicken and Beef Fajitas with Onions and Peppers, Flour Tortillas
Chicken and Cheese Enchiladas
Spanish Rice
Refried Beans
Sour Cream, Guacamole, Grated Cheese, Lettuce, Tomatoes
Corn Bread, Whipped Butter, Iced Tea, and Freshly Brewed Seattle's Best ® Coffee

Violet Buffet \$36 Per Person

Caesar Salad
Sliced Tomatoes with Fresh Mozzarella, Olive Oil, and Basil
Fresh Fruit Salad
Chicken Marsala
Mushroom Ravioli with Marinara Sauce
Italian Sausage with Peppers and Onions
Vegetable Lasagna
Garlic Bread Sticks, Whipped Butter, Iced Tea, and Freshly Brewed Seattle's Best ® Coffee

Palms Buffet \$38 Per Person

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Fresh Fruit Salad

Mediterranean Bow Tie Pasta Salad

Citrus Glazed Grilled Mahi Mahi

Chicken Breast with Basil Cream Sauce

London Broil in Wild Mushroom Sauce

Scalloped Potatoes

Wild Rice Pilaf

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Seattle's Best ® Coffee

Tropical Sage Buffet \$40 Per Person

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Fresh Fruit Salad

Herb Marinated Chicken in Dijon Peppercorn Sauce

London Broil with Red Wine Sauce

Grilled Grouper with Mango Papaya Chutney

Roasted Potatoes

Vegetable Medley

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Seattle's Best ® Coffee

DINNER

BUFFETS WITH CARVING STATION

Buffets are based on 1.5 hours of service. A minimum of 25 adult guests is required.

Magnolia Buffet \$46 Per Person

Caesar Salad

Pasta Salad

Prime Rib Carving Station, au jus, Horseradish

Chicken Marsala

Wild Rice Pilaf

Potato au Gratin

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea and Freshly Brewed Seattle's Best ® Coffee

Orange Blossom Buffet \$54 Per Person

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Oriental Pasta Salad

Grouper with Mango Salsa

Pommery Mustard Chicken Breast

New York Strip Loin Carving Station, Peppercorn Sauce

Sour Cream and Herb Whipped Potatoes

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Seattle's Best ® Coffee

Lily Buffet \$52 Per Person

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Artichoke and Mushroom Salad

Cucumber, Onion, and Tomato Salad

Fresh Fruit Salad

Prime Rib Carving Station, au jus, Horseradish

Baked Grouper in Lemon Butter Sauce

Apricot Brandy Chicken

Roasted Red Bliss Potatoes

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Seattle's Best ® Coffee

DESSERT

DESSERT STATIONS

Dessert stations are presented in a self-service style—at least 20 Guests.

Ice Cream Sunday Bar \$10 Per Person

Vanilla Ice Cream, Chocolate Ice Cream, Rainbow Sprinkles, Chocolate Sprinkles, Oreo Crumbles, Gummy Bears, Walnuts, Pecans

Strawberry Shortcake \$12 Per Person

Mini Shortcake Biscuits, Strawberries, Sweetened Whipped Cream

Add Blueberries, Raspberries, and Blackberries – An additional \$3 per person

Gourmet Mini Pastries

Choice of 3 \$15 Per Person

Choice of 5 \$20 Per Person

Choice of 7 \$25 Per Person

Pastry Selection: Fruit Tarts, Berry Truffle, S'more Cookie,

Sicilian Canoli, Cheesecake, Traditional Key Lime,

Panna Cotta, Chocolate Mousse, Éclair, Coconut Macaroons

ALA CARTE DESSERTS

Cupcakes \$42 Per Dozen

Rich Chocolate, Vanilla, Red Velvet or Lemon Cake – One flavor per dozen

Brownies \$38 Per Dozen

Key Lime Squares \$38 Per Dozen

Breakfast Bars \$28 per Dozen

Freshly Baked Cookies \$30 Per Dozen

Chocolate Chip, Sugar, Red Velvet, S'more – One flavor per dozen

CAKES

Rich Chocolate, Vanilla, Red Velvet or Lemon

6" Round \$12

Feeds 8-10 Guests

10" Round \$35

Feeds 15-20 Guests

Quarter Sheet Cake \$55

Feeds 25-35 Guests

Half Sheet Cake \$75

Feeds 45-55 Guests

Full Sheet Cake \$125

Feeds 100-125 Guests

Guest-provided cakes are subject to a \$2.00 per person cake-cutting fee.

BAR SERVICE

A \$150 (up to 4 hours) bartender fee per bar will apply for all bars. One bartender is required for every 100 guests. The bartender fee is \$50.00 per hour if your event extends beyond. All bars (host or cash) are billed on consumption.

Liquor law and regulation – Alcohol will not be served to guests who appear intoxicated or are under the age of 21 or cannot produce proper identification.

OPEN BAR (HOSTED)

Premium Liquor - \$9 per drink

House Liquor - \$8 per drink

House Wine - \$6.50 per glass

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Imported Beer - \$7 per bottle

Corona, Heineken

Domestic Beer - \$6.50 per bottle

Bud Light, Budweiser, Coors Lite, Miller Lite, Angry Orchard Hard Cider

Soft Drinks - \$3 per can

Coca-Cola, Diet Coke, Sprite

Bottled Water - \$3 per bottle

Spring Water

CASH BAR

Note: As of 12/01/25, Banquets no longer accepts cash transactions. Guests must pay with a credit or debit card, room charge, or mobile pay.

Premium Liquor - \$10.50 per drink

House Liquor - \$9.50 per drink

House Wine - \$7.75. per glass

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Imported Beer - \$8.50 per bottle

Corona, Heineken

Domestic Beer - \$7.75 per bottle

Bud Light, Budweiser, Coors Lite, Miller Lite, Angry Orchard Hard Cider

Soft Drinks - \$3.50 per can

Coca-Cola, Diet Coke, Sprite

Bottled Water - \$3.50 per bottle

Spring Water

BAR SERVICE

CHAMPAGNE TOAST

Each bottle serves 10 guests.

Sparkling Cider - \$24 per bottle

House Champagne - \$28 per bottle

Benvolio Prosecco - \$32 per bottle

Mezza Corona Prosecco - \$32 per bottle

WINE SERVICE

Menu Available Upon Request

BEVERAGE STATIONS

BLOODY MARY STATION

Minimum 15 People

One-Hour Service - \$22 per guest

Two-Hour Service - \$27 per guest

Three-Hour Service - \$32 per guest

Smirnoff Vodka, Tito's Vodka, V8, Spicy Mary

Mix, Olives, Lemons, Limes, Celery,

Horseradish, Assorted Condiments, Hot Sauces

MIMOSA STATION

Minimum 15 People

One-Hour Service - \$18 per guest

Two-Hour Service - \$24 per guest

Three-Hour Service - \$29 per guest

Mezzacorona Prosecco, Orange Juice,

Cranberry Juice, Pineapple,

Seasonal Fruit Garnishes

GOURMET COFFEE STATION

Minimum 15 People

One-Hour Service - \$14 per guest

Starbucks Coffee, Assorted Hot Teas, flavored

syrups, half and half, flavored creamers,

sugar cubes, hot cocoa, honey, whipped cream

SANGRIA STATION

\$80 per gallon

Choice of red or white sangria with lemons,

limes, oranges

POLICIES

GUARANTEE

Attendance must be specified thirty (30) days before your function. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based on this number. If your Sales Manager is not advised by this time, the latest estimated count will become the guarantee.

MENU

If a choice of plated menu (single grille entrée) is selected, the client must provide entree cards that clearly designate each guest's entrée selection.

DIETARY NEEDS

Any special dietary needs must be communicated to the Sales Manager thirty (30) days before the event to allow the culinary team adequate time to accommodate those needs.

FOOD AND BEVERAGE

Outside food or beverage of any kind is prohibited except the wedding cake which must be purchased from a pre-approved vendor. Insurance restrictions and health codes prohibit the hotel from allowing leftover food and beverages to be removed from the premises. Therefore, no "to go" boxes will be supplied for meal functions.

Food and beverage prices are subject to a 20% service fee.

For menus offering a carving or food station, a \$150 fee will be assessed.

A \$150 Bartender Fee will be assessed for each bar. After four (4) hours, a \$50 per hour fee will be assessed for each hour. One bartender is required per 100 guests.

Our cash bars do not accept cash as a form of payment. Guests must utilize credit or debit cards, mobile payment, or charge to their guest room with proper identification.

LIQUOR LAW

Alcohol will not be served to guests who appear intoxicated, are under the age of 21, or are unable to produce proper identification.

CORKAGE

No beverage of any kind is permitted to be brought into the hotel by the client or by a guest without special advanced permission from the hotel. If permission has been granted, the hotel staff must serve the beverage. A per-bottle fee of \$30 will be assessed for wine only. Please work with your Sales Manager to obtain permission.

AUDIO-VISUAL

Essential audiovisual equipment is available for rental through the hotel. Should your event needs exceed our in-house equipment capabilities, your Sales Manager will send your AV request to an outside full-service audiovisual company.

INTERNET

For an additional fee, Internet access is available in each event room through hard-wired or wireless connections. Please request pricing from your sales manager.

POLICIES

DÉCOR

All displays and/or decorations are subject to written approval by Shades of Green. Storage or use of dangerous, incendiary, explosive materials, open flames (candles), etc, is prohibited. An additional cleaning fee of \$200 will be charged for using glitter, confetti, or any other undersized decoration. No nails, tacks, or adhesives can be used in our event spaces.

BANNERS & SIGNS

Arrangements for banners or signs hung in any function spaces should be made through your Sales Manager. A fee of \$75 will be assessed for each sign or banner.

VENDORS

Only approved vendors included in the hotel's vendor list can operate on the property.

ROOM RESERVATIONS

First and foremost, please remember your guest room booking cut-off is 60 days before the check-in date. It will be included in your contract agreement. The reservations will be on a courtesy hold until the cut-off date; guests must call or book online to claim and confirm their reservations. The block code guarantees the availability of these rooms until the cut-off date when they are released back into general inventory to sell.

ROOM EXTENSION / ROOM RESET FEE / EARLY SETUP FEE / PREMIUM DATES

A room reset fee will be added to your event if you request to change the setup of your room within twenty-four hours. The fee assessed will be \$150 per quarter ballroom. If you choose to extend your reception, you are subject to an hourly fee of \$250 per hour per quarter ballroom. If you require additional setup time, please speak with your Sales Manager. Space is subject to availability, and other fees will apply.

Additional fees for premium holiday dates will apply, as well as possible minimum guest count requirements depending on the date.

PARKING

Overnight parking for registered hotel guests is charged per night. Parking for all other guests on the property is \$1 per hour. Parking is free if parked for less than 2 hours. Prepaid parking vouchers for your guests or vendors are available for purchase. Ask your Sales Manager.

NOISE LEVEL

The hotel agrees to allow music and/or entertainment during any hotel function. However, the hotel reserves the right to request that music volume levels be reduced based on guestroom noise complaints or at the hotel's discretion.

MUSIC

We are a family-focused resort; all music must contain appropriate language.

WEATHER POLICY

Florida is famous for heavy, brief rainstorms during spring and summer afternoons. Our policy for rain backup is to move the event to the indoor backup location 4 hours before the event starts if there is a 50% or greater chance of rain at the time of your event.

POLICIES

DEPOSIT / PAYMENT SCHEDULE

Upon booking your event, the room rental fee is required and will serve as the event deposit. The remaining balance, based on the guaranteed guest count for the event, is due in thirty days. Both payments are non-refundable. Payment schedule:

At Contracting – A non-refundable deposit equivalent to the room rental fee(s).
30 Days - Final payment for the event is due in full.

Exceptions to the payment schedule can be established in advance with permission from the accounting department. If a modified payment schedule is created, the full amount will be due within thirty days following the event.

KEY INDIVIDUALS

Sales Manager – You will work with them through the planning process. They will schedule your event, assist with setting up your room block, create your venue diagram, and answer any questions.

Banquet Manager—They will fulfill the requests in the banquet event order. They'll oversee the room setup and manage the event from the resort's side (doors opening, food service, bar service, staffing, etc.).

EXTEND THE PARTY

Don't want the fun to end? Evergreens Sports Bar is open nightly until 11 pm!